

7 COURSE TASTING MENU

Carpaccio of Kiwami 9+ Wagyu Beef

Truffle egg emulsion, shaved parmesan
arugula, olive oil

Prosecco, Fantinel Brut Extra Dry NV

BBQ Octopus & Prawns

Hazelnut romesco, crushed rosemary potatoes
olive powder

**Sauvignon Blanc, Ohau Wovenstone,
Marlborough, NZ, 2014**

Steamed Foie Gras Chawan Mushi

Chicken, crab, edamame, Shimeji mushroom, dashi

**Pinot Grigio, Fantinel Borgo Tesis, Friuli
Italy 2014**

Blue Crab - Squid Ink Fettuccini

Shelled crab, garlic, olive oil, clams, chili, rocket

**Chardonnay, Wolf Blass Bilyara
South Australia, Australia, 2014**

Slow Roasted Duroc Pork Belly

Truffle polenta, chorizo vinaigrette
sunny side quail eggs

**Pinot Noir, Babich Wines, Marlborough
New Zealand, 2013**

"Intermezzo"

Slow Cooked Wagyu Oyster Blade steak

Parmesan creamed barley, sweet corn, porcini jus truffle froth

Sangiovese, Marchesi De Frescobaldi, Tenuta Castiglioni, Tuscany, Italy, 2013

POD 64% Chocolate Melting Sphere

White chocolate mousse, passion fruit jelly
lemon popping candy, pandan streusel

Food IDR 750++/person

Wine Pairing IDR 1.300++/person